



Dutch Oven Sticky Rolls

1 package frozen bread dough
1 pint heavy whipping cream
½ cup brown sugar
Brown sugar/cinnamon mix

Thaw frozen bread dough overnight. Butter the bottom of an 8" Dutch oven well. Combine heavy whipping cream and ½ cup of brown sugar and pour into the greased Dutch oven. Place brown sugar and cinnamon mix in a shallow bowl and roll each chunk of bread dough into the mix. Place the bread dough in the Dutch oven layering but not too high as the bread dough will rise a lot in the oven. Bake for 20 minutes with 11 coals on the top and 5 coals on the bottom.

Dutch Oven Cobbler

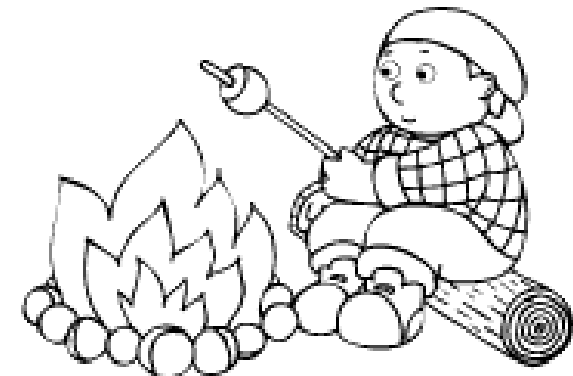
1 stick margarine
1 box yellow or white cake mix
2 tsp cinnamon
1 large can sliced peaches in heavy syrup or other fruit as desired

Open can of peaches and dump into the Dutch oven. Spread cake mix over the peaches (do not mix). Sprinkle cinnamon on top of the mixture and slice butter and place on top. Bake for 30-45 minutes or until the top is brown and cake mix looks like it is baked. Bake at 350 degrees in an 8" oven. 11 coals on the top and 4 coals on the bottom.



IDNR

State Fair Cooking



2005



Wild game has a flavor all of its own, but it is not gamey if taken care of properly. How you prepare your game from the kill to the table determines how it will taste. Always remember:

- Take care of your game promptly after harvesting. Clean, wash, package and freeze if you are not planning on eating it within a couple of days.
- DON'T smother your game in cream of mushroom soup every time you cook it. Mixed with other vegetables and spices, game has a great taste and can be tenderized and quick fried.
- To tenderize your meat, pound it and marinate it. Let the meat rest and absorb the spices in the marinade.
- Carefully cook your meat. You can overcook your game quickly if you are not paying attention. Overcooked game = tough meat with little flavor.
- Experiment! Use wild game like you would chicken or beef. There are many recipes that can be mixed and matched. The Pheasant in rice recipe was originally for chicken.

Dutch oven cooking is a great way to add a little excitement to your camping or home cooking experience. If you are interested in this type of cooking, research the internet or purchase some books specifically on Dutch Ovens. Don't get frustrated if you burn something the first time, just try and try again. Once you have that first successful delicious lasagna, believe me you'll be hooked. Here are some things to remember:

- If you purchase an unseasoned oven/fry pan, wash with soap and water and then season it well. It will get better seasoning the more it is used.
- Always remember to wipe down the oven and remove all moisture. Coat lightly with a layer of oil (crisco, no natural lards). Place a piece of paper towel between the lid and oven. This will keep air flowing through and the oven from rusting.
- If something is burned on/stuck clean it until it is removed, look to see if you need to re-season and try again!

Dutch Oven Lasagna

1 box lasagna noodles, uncooked
1 pound ground beef
1 jar spaghetti sauce
1 can (14.5) tomato sauce
1 pound mozzarella, grated or cut into strips
1 cup parmesan cheese
1 container of cottage cheese
2 eggs



First make the meat sauce mixture: brown hamburger meat in skillet and drain. Add spaghetti sauce and tomato sauce to meat mixture. Second make cheese mixture: mix the eggs, and all the cheeses together in a mixing bowl. In a large Dutch oven layer as follows: ½ sauce mixture, layer of noodles, ½ cheese mixture, repeat. Bake 45 minutes to 1 hour at 350 degrees in a 12" oven. 17 coals on top and 8 coals on the bottom.

Bread on a Stick

Frozen bread dough – thawed
Stout green sticks

Cut strips of dough and roll to elongate to 10-12 inches ropes. Wrap the bread around the sticks in a corkscrew fashion on one end, pinching tightly so it will stay in place. Cook bread over coals slowly and evenly so bread cooks thoroughly and doesn't burn. You may brush with butter and garlic if desired. (Variation: use dough following bisquick recipe)

Butter in a Baby Food Jar

Put ¼ cup of heavy whipping cream and a pinch of salt into clean baby food jar (add a sprinkle of garlic salt if desired). Shake for 5 minutes. A small ball of butter will begin to form inside of jar. When it looks like butter, pour out all of the left over liquid. Place on your bread on a stick.



Pheasant & Rice Dinner

- 1 Tablespoon Oil
- 1 Pheasant Quartered
- 1 Can Cream of Chicken Soup
- 1 Soup Can Water
- 2 Cups Uncooked Rice
- 2 Cups Frozen Broccoli



Heat oil in a skillet and add the pheasant. Cook until browned on both sides. Remove the pheasant and set aside. To the pan add soup and water and bring to a boil. While boiling add the rice and broccoli and spices to taste. Turn the burner down to low and add the pheasant back to the pan. Cover and simmer for about 15-20 minutes until the rice is tender. Serve. Quail can be substituted for pheasant in this dish if desired.



Table of Contents

| | |
|---|---|
| <i>Introduction</i> | 2 |
| <i>Venison</i> | 4 |
| <i>Duck/Goose</i> | 5 |
| <i>Pheasant</i> | 6 |
| <i>Dutch Oven Lasagna, Bread & Butter</i> | 7 |
| <i>Sticky Rolls, Cobbler</i> | 8 |





Canned Venison

Pint Jars
Tallow Pieces
Beef Bullion Crystals

When cutting up deer meat for canning, cut pieces into 1-inch chunks or smaller depending on personal preference. Pack meat into sterilized pint jars and add 2 teaspoons of beef bullion crystals and 1 tallow piece to each jar. Put sterilized lids on jars and hand tighten. Process for 75 minutes at 10 pounds of pressure. Every brand of pressure canner is different. You must follow your specific canner's directions for processing.

Baked Venison Stew

1 Can Diced Tomatoes
3 Tablespoons Quick Tapioca
1 1/2 teaspoons Salt
2 Pint Jars Canned Deer Meat
3 Potatoes
1 Onion
1 Cup Water
2 teaspoons Sugar
1/2 teaspoon Pepper
4 Medium Carrots
2 Celery Ribs
2 Slices White Bread



In a bowl, combine the tomatoes, water, tapioca, sugar, salt and pepper. Add remaining ingredients; mix well. Pour into a 12-inch Dutch oven or 9X13 pan. Cover and bake at 375 degrees for 1 3/4 to 2 hours or until vegetables are tender.



Grilled Duck or Goose

Duck Cut From the Bone, Skinned and Cubed
1 Pound Package of Bacon (Hickory Smoked is Best)
KC Masterpiece Marinade or Homemade

If you like to marinate your meat, do so at least 30 minutes prior to grilling. Always keep marinated meat in the refrigerator until you are ready to cook your meats. Drain off excess marinade. Cut open your package of bacon and cut it in half. Wrap each piece of duck with one half slice of bacon and insert a toothpick into the meat to hold the bacon. To keep the flames from the grill down you can lay a piece of aluminum foil down and then grill on top. Cook about 20-30 minutes depending on the thickness of the meat and cut open to ensure the meat is no longer pink.

Goose Stir-Fry

Goose Breast Meat
KC Masterpiece Marinade or Homemade Marinade
Cabbage
Green Beans
Zucchini
Green Onions
Red, Green, Yellow, Orange Peppers
Celery
2-3 Tablespoons oil (Olive Oil is best)
1 Can Beef Broth
3 teaspoons Cornstarch and 1 Tablespoon Water



While the meat is marinating cut up all vegetables. Also cook your rice. Place about 2-3 tablespoons oil in the bottom of a wok or a wide fry pan. Let the pan and oil get very hot. Add all of the vegetables and continually stir for about 10 minutes. Push all vegetables to the side and place the meat in the center. Cook about 5-10 minutes depending on the amount of meat used. Cook until no longer pink. Reduce the heat and pour about 1/2 cup beef broth into the pan and boil. Combine the cornstarch and water and make a gravy with broth. Stir everything in pan to combine.